



FESTIVE MENU



Available from 17th November 2015 to 1st January 2016
(excluding 25th, 26th and 31st December)

2 or 3 courses

Starters

Chorizo Bubble & Squeak

A classic with a twist, our Savoy cabbage and potato cake topped with pan-fried chorizo and a free-range poached egg. Finished with a buttery smoked chilli hollandaise sauce

Goat's Cheese Salad (V)

Vegetarian heaven. Our smooth goat's cheese served on toasted white bloomer bread, with a beetroot, lambs lettuce and cherry tomato salad. Finished with a balsamic reduction

Tomato & Jersey Cream Soup (V)

Tomato soup doesn't get any better than this. Rich, smooth, deliciously creamy and sprinkled with chives. Served with malted baguette and butter

Crayfish Cocktail

Fancy something sweet and succulent? Try our crayfish tails with a Marie Rose sauce, presented on a bed of baby gem lettuce and cherry tomatoes. Served with malted baguette and butter. Prefer something more traditional? Let us know if you'd like king prawns instead

Mains

Hand-Carved Turkey

As classic as a Christmas carol, our turkey is served with home-made goose fat roasted potatoes, a Yorkshire pudding and a pig in blanket. Accompanied by buttered sprouts, roasted carrots and honey-roasted parsnips, a sage, onion & cranberry stuffing and as much gravy as you like

Slow-Cooked Rib of Beef (£1.50 supplement)

Definitely one to savour. Our rib of beef is slow-cooked for 8 hours and served falling off the bone with home-made goose fat roasted potatoes, a Yorkshire pudding, buttered sprouts, roasted carrots and honey-roasted parsnips. Finished with a rich red wine sauce

Pan-Fried Duck

Our mouth-watering duck breast is served pink with home-made goose fat roasted potatoes, a Yorkshire pudding, buttered sprouts, roasted carrots and honey-roasted parsnips. Finished with a rich red wine sauce

Festive Sweet Potato & Chestnut Wellington (V)

Dare to be different. Indulge in sweet potato and chestnuts, Applewood cheese, cranberries and walnuts, dusted with rosemary and cinnamon and all wrapped in puff pastry. Served with roasted new potatoes, a Yorkshire pudding, buttered sprouts, roasted carrots and honey-roasted parsnips with lashings of vegetarian gravy

Chef & Brewer Festive Burger

A Christmas cracker for burger lovers. Our 6oz steak burger is topped with a 4oz British pork & cracked black pepper burger, grilled back bacon, melted Brie and sticky cranberry sauce. Served in a toasted brioche bun with chips and even more cranberry sauce on the side

Pan-Fried Lamb Rump (£3.00 supplement)

Pure indulgence. Lamb rump served pink with home-made goose fat roasted potatoes and a Yorkshire pudding. Accompanied by buttered sprouts, roasted carrots and honey-roasted parsnips. Finished with a rich red wine sauce

Cod Loin with King Prawns

Lightly grilled and perfectly seasoned, served on a bed of roasted new potatoes, with king prawns in a chive & hollandaise sauce. Accompanied by buttery fine beans

Puddings

Butterscotch Festive Sponge Pudding

Festive and ever so fruity, this decadent sponge pudding is laced with currants, raisins and cranberries, topped with a layer of butterscotch. Served with brandy sauce

Baked Apple & Mince Pie Crumble

You can't beat a Christmas crumble. We have layered our favourite Kentish Bramley apples with a deliciously spiced mince pie oat crumble. Served with hot custard

Winterberry Meringue

Discover a winter wonderland of textures and taste. Break through the crunchy meringue to reveal a soft centre of cream and lightly spiced raspberry & blackcurrant coulis. Served with a winterberry compote and whipped cream

Cheese & Biscuits (£1.00 supplement)

Round off your meal with Brie, Stilton and mature Cheddar cheese. Partnered with our sensational Kentish apple & cider chutney, cheese biscuits and fresh grapes

Indulgent Belgian Chocolate Brownie

Save some room for our moreish chocolate brownie, dotted with gooey milk & dark chocolate pieces. Served warm, topped with a scoop of peanut butter flavoured ice cream, crumbled shortbread and chocolate flake

A Children's Menu & Non-Gluten-Containing Menu are also available

Ask a team member for allergy advice

(V) These dishes are suitable for vegetarians. All of our puddings are suitable for vegetarians. All stated weights are approximate and uncooked. All fish dishes may contain bones. Please note that some pieces may contain one or more tails. All our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are prepared and our menu descriptors do not include all ingredients. Guests concerned about the presence of allergens in our food are welcome to ask a member of the team for assistance before ordering. You can also visit www.chefandbrewer.com for allergy and nutritional information.